



Main Divide is the local name for the Southern Alps and is the backbone of the South Island, where grapes for Main Divide are exclusively sourced. Vineyards have been selected for their quality and ability to express unique regional flavours.



CHARDONNAY 2016 TASTING NOTE

The Season: Throughout the region, crop levels were somewhat higher than expected but judicious thinning of the fruit, a perfect summer and a warm dry autumn enabled the grapes to be harvested with excellent flavour development and physiological ripeness.

The Vineyard and the Vines: The grapes were grown on a mixture of clay and stony soils. We removed sufficient leaves from around the bunches to keep them well ventilated and healthy, while maintaining enough foliage to prevent them from becoming too hot.

Harvest and Wine Making: We used traditional Burgundian winemaking methods in making this wine. The grapes were harvested late April-May. The non-clarified juice, obtained by gentle pressing of the fruit, underwent primary or alcoholic fermentation in barrels made by Burgundian artisan coopers (a mix of barriques and puncheons were used). It was then matured in these barrels over the ensuing year. When the temperature warmed in the early summer after harvest the wine underwent partial secondary (malo-lactic) fermentation. During this time the wine was regularly tasted and, when it was felt that the best balance had been achieved, this secondary fermentation was stopped. The entire fermentation process was carried out by the grapes' indigenous micro-organisms.

The Wine: The colour is intense lemon with aromas of peach, citrus (grapefruit) & tropical fruit (pineapple). There are also some underlying savoury notes of brioche along with a hint of nutmeg. In the mouth the wine is pleasantly concentrated and exhibits a creamy texture resulting from the lees contact. A tangy minerality complements its lingering dry finish.

Wine in moderation is a natural health food